



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Ployez-Jacquemart Cuvée Granite 90ème Anniversaire

Price	£94.99
Code	PLOY050

The memory of the Champagne PLOYEZ-JACQUEMART, a unique cuvée with the assembly of great vintages 1976 -1982-1983-1990-1995-1988-1996-1999-2000-2004-2011-2012 and 2013.

Tasting Notes:

Those vintages will bring power and profound complexity. It is the union of 61% of Chardonnay from Mesnil sur Oger, Puisieulx, Cramant, Cuis, Bisseuil, Tauxière, Grauve, with 31% Pinot Noir from Mailly Champagne and 8% Meunier from Ludes. To balance the richness of this Champagne 41% of the blend is without malolactic fermentation. An extra brut dosage allows the wine to express all its aromas, its great richness and its freshness.





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Specification	
Vinification	Granite symbolises inking, solidarity, it also represents immutability and firmness, but it is above all a blend of several minerals. So many common characteristics with this champagne: a blend of three grape varieties and more than 12 vintages, it traces the history of Champagne Ployez-Jacquemart and the creation of this cu vée was in honour of the House's 90th anniversary. All these great vintages bring power and complexity to the wine. To balance the richness of this champagne, 41% of the blend is without malolactic fermentation. The Extra-Brut dosage allows the wine to express all its aromas and its great freshness
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Champagne
Area	Ludes
Type	Champagne
Grape Mix	60% Chardonnay, 30% Pinot Noir, 10% Pinot Meunier
Genres	Fine Wine, Practising Organic, Vegan, Vegetarian
Vintage	NV
Style	Brut
Body	Rich, full flavoured and toasty
Producer	Champagne Ployez-Jacquemart
Producer Overview	Ployez-Jacquemart is a family champagne house, founded in 1930 by the husband and wife team of Marcel Ployez and Yvonne Jacquemart. Laurence, third generation of the family, perpetuates the founding values of the house: passion, tradition and dedication. She has committed herself to make the most of each harvest and produce great prestige wines.
Closure Type	Cork
Food Matches	Perfect as a simple aperitif, or with classy canapes that have depth of flavour and spice.